

# Welcome

*We want our bistro to be a spot where you can really kick back and feel at home: a cozy, inviting place where you can unwind, enjoy a special moment, and indulge in delightful aromas and flavors.*

*Our menu features four delightful dining experiences, each made up of an appetizer, a first course, and a second course. You can savor each experience as a whole, enjoying the wonderful harmony crafted by our chefs, or feel free to pick the individual dishes that excite you the most, crafting your own unique culinary adventure.*

*For every course, we have thoughtfully chosen pairings that bring out their best qualities. If you prefer, our sommelier would love to suggest the ideal bottle to go with your meal. May this moment fill you with peace, coziness, and delicious treats.*

*The Soffiati family is excited to have you here!*



*Cover charge € 3*

*Extra bread € 4*

*Bottled water € 3,5*



# Signature Path

Starter

## CARDIOLOGIST'S SKEWER 14

Larin cheese wrapped in a crispy Patanegra bacon leaf, served with a slow-cooked egg and pink sauce 4,10



Nordes & Mediterranean Tonic 6/10



Bionoc Lipa 33 cl 6.5



Louis Brochet Brut Champagne 9

First

## DRUNK PASTA 15

“Felicetti” half paccheri tossed in radicchio cream, topped with crispy speck and a drizzle of mulled wine reduction 4,10,13



Professore & Indian Tonic 6/10



Bionoc Alta Vienna 33 cl 6.5



Pinot Nero Maso Cantanghel 9

Second

## PESO PLUMA 23

Iberian Pork Pluma coated in a crunchy Pistachio and Porcini crust, served with Roasted Pumpkin and Blueberry Barbecue 10,11,16



Brockmans & Indian Tonic 6/10



Bionoc Alta Vienna 33 cl 6.5



Lagrein Riserva “Linticarus” 9

Complete menu (excluding pairings) €47



# Fish Path

Starter

## SALMON TARTARE 16

Salmon trout tartare soaked in lime and elderflower syrup, served with polenta chips 1,4,14



Nouaison & Elderflower Tonic 6/10



Bionoc Red Spruce 33 cl 8



Trento Doc “Burlandel” Maia 5.5

First

## NON-TYPICAL SPATZLE 16

Pumpkin spaetzle tossed with pistachio pesto and prawns 2,3,4,12,13



Alkemist & Mediterranean Tonic 6/10



Bionoc Nana Bianca 33 cl 6.5



Gewurztraminer Bellaveder 5

Second

## FISH AND CHIPS 17

Trentino pikeperch fish and chips served with horseradish mayo 1,2,4,10



Gunpowder Citrus & Tonic Indian 6/10



Bionoc Goldon Ale 50 cl 7.5



Trento Doc “Burlandel” Maia 5.5










Complete menu (excluding pairings) €44

# Garden Path

Starter	<u>RADICCHIO AND BEANS</u> 12	 Oxley & Indian Tonic 7/11
	Seasoned salad of red radicchio from Chioggia on a hot cream of beans and hulled buckwheat 4.12	 Bionoc Alta Vienna 33 cl 6.5
		 Pinot Nero Maso Cantanghel 6
First	<u>COUPLE RAVIOLI</u> 17	 Dolomiti Gin & Indian Tonic 7/11
	Double-stuffed ravioli with potatoes, truffle, ricotta and beetroot 2,4,10,16	 Bionoc Lipa 33 cl 6.5
		 Pinot Noir Maso Cantanghel 6
Second	<u>DULCIS IN FUNGO</u> 16	 Monkey 47 & Fentimans Tonic 7/13
	Mushroom pudding with local cheese fondue and fried polenta 2,4,10,16	 Bionoc Alta Vienna 33 cl 6.5
		 Teroldego Norgel 5

Complete menu (excluding pairings) €40

# Meat Path

Starter	<u>CHAMPIONS CUP</u> 15	 Oxley & Indian Tonic 6/10
	Homemade cooked coppa speck with low-temperature giardiniera and yogurt, sour cream and horseradish mousse 4,12	 Bionoc Staion 33 cl 6.5
		 Pinot Noir Maso Cantanghel 6
First	<u>WILD PAPPARDELLE</u> 15	 Nevaio & Indian Tonic 6/10
	Homemade whole wheat pappardelle with venison stew and seared cherry tomatoes 2,4,12,13	 Bionoc Ombra 33 cl 6.5
		 Lagrein Bellaveder 5
Second	<u>THE RABBIT AND THE CARROT</u> 22	 Ginnico Rosso & Indian Tonic 6/10
	Rabbit roll cooked at low temperature with apple sauce and speck 4.13	 Bionoc Red Spruce 33 cl 8
		 Pinot Nero Riserva "Trattmann" 10

Complete menu (excluding pairings) €47

# Dessert

<i>FRESHNESS AT TWO LATITUDES</i>	7
Raspberry and mango mousse pair with hazelnut praline Allergens: 4,13	
<i>KAISERSCHMARREN</i>	7
Allergens: 2,4,10	
<i>YIN &amp; YANG OF CHOCOLATE</i>	8
Japanese Namelaka with two chocolates and butter brittle Allergens: 2,4,9,10,11	
<i>THE INEVITABLE CHEESECAKE</i>	7
Yogurt cheesecake with honeyed chestnuts and polenta and hazelnut crumble. Allergens: 4,9,10,11	
<i>APFELSTRUDEL WITH VANILLA ICE CREAM</i>	6
Allergens: 4,9,10,11	
<i>THE USUAL</i>	5
Vanilla-flavored panna cotta with berries in syrup. Allergens: 10	
<i>LINZER TORTE</i>	6
Allergens: 4,9,10,11	

## Allergens

- |                |                 |            |               |
|----------------|-----------------|------------|---------------|
| 1. Fish        | 5. Mustard      | 9. Peanuts | 13. Sulphites |
| 2. Egg         | 6. Molluscs     | 10. Milk   | 14. Corn      |
| 3. Crustaceans | 7. Sesame seeds | 11. Nuts   | 15. Soybean   |
| 4. Gluten      | 8. Lupins       | 12. Celery | 16. Mushrooms |